

Landskroon Paul Hugo Red 2006

A blend of classic cultivars Cabernet Franc, Merlot and Shiraz creates a fun-loving wine with complex concentration of fruit and flavour.

Pleasantly refreshing if chilled in summer. Good accompaniment to cheese, light barbecued meals and spicy seafood.

variety : Cabernet Franc | 50% Cabernet Franc, 25% Merlot, 25% Shiraz

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl, Coastal Region

analysis : alc : 13.50 % vol rs : 5.40 g/l pH : 3.59 ta : 4.50 g/l

type : Red

pack : Bottle **closure :** Cork

ageing : Enjoy now or over the next two years.

in the vineyard : **Origin:** Paarl, Coastal Region

Climate: Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140 and 250 meters and benefits from cooling summer breezes from the Atlantic Ocean.

Irrigation: Limited irrigation of between 50 and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.

Soils: Vary from decomposed granites to well drained sandy loam with gravel underlays.

Coopers: Sylvain, Schahinger, Trust & Nadalie

Age of Vines: 15 - 25 years

Vines per hectare: 3,000

Soil: Sandy loam

Trellising: Bush vines

Yield: 6 - 8 tons per hectare

about the harvest: Grapes were harvested at 24.5°C, destemmed and transferred to open fermentation tanks.

